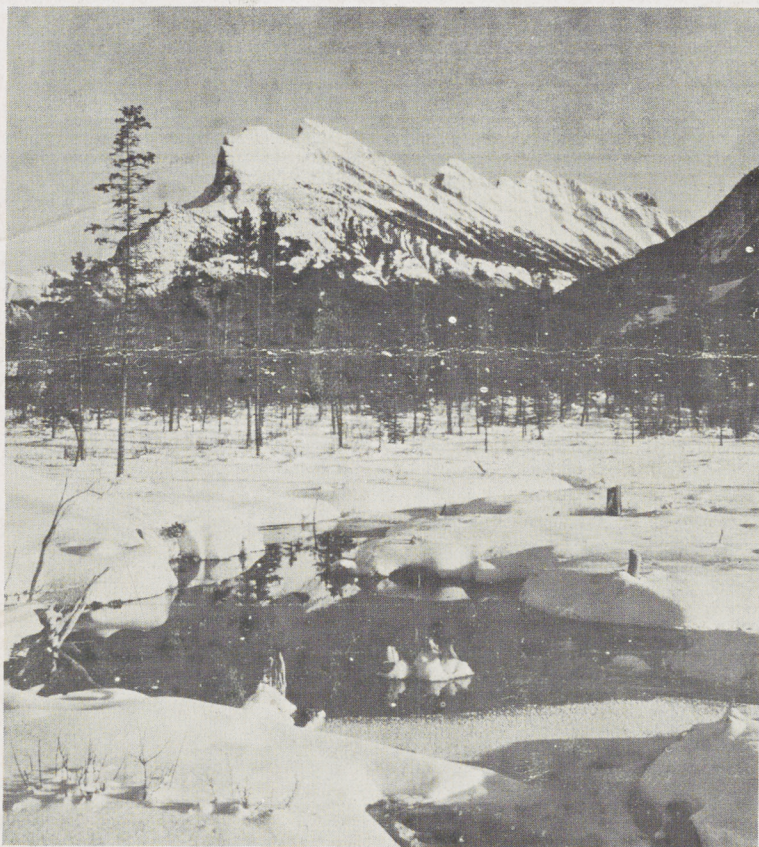


\$25
JA

RIBBLETS



“THE FIRST SNOW”

Coutesy Bryant
Photo Lab, Calgary

Published in the Interest of the Employees of
BURNS & CO. LIMITED
WINNIPEG

On Being A Family

(First in Series)

Of Married Life

Getting married is really little more than signing a contract to build a marriage. The real building is done over the years that follow, and the resulting structure is called a family.

There is more to family life than biology and romance, and the economics of family support. Understanding appreciation of each other's good qualities is necessary, and it must be made known. Many a marriage breaks up in sorrow because one of the parties basks in the sunshine of appreciation expressed by workshop or social friends, while at home everything able and good is taken for granted.

Religious belief is a vital part of family life. It is worthy of note that not only does the family instill religious observance, but the various forms of religious confession emphasize the family as a vital part of our civilization.

Our Cover Picture

Time Marches On!! Yes, the seasons do roll around. Probably by the time you have read this we will have had "The First Snow." Great delight for the kids - - - magnificent beauty for all. The scene printed on our cover is from a photo taken just west of Banff, on the road to Johnson's Canyon showing Vermillion Lakes, with Mount Rundle and all its splendor in the background.

After the clergyman, with whom he was playing a round of golf, had completely missed the ball several times, the late U.S. Supreme Court Justice, John Marshall Harla looked intently in his fast-reddening face. The Justice said quietly: "Reverend, it's the most profane silence I ever knew."

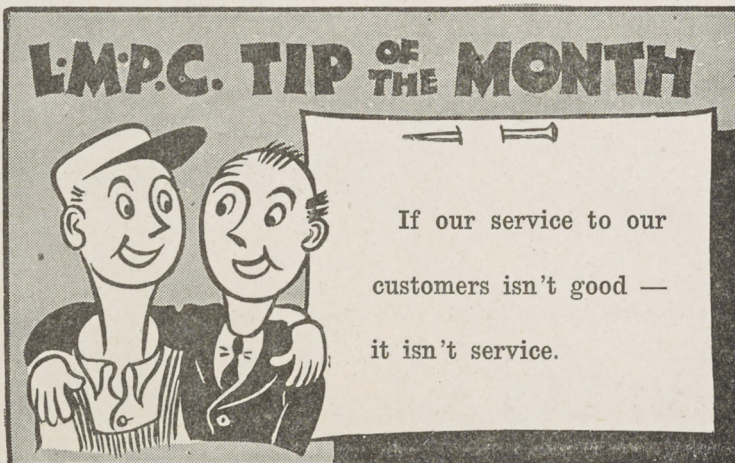
Our Products Cover The Land

Leon Beaulieu, salesman from Rouyn, Quebec, sent us in a clipping last month, showing Hudson's Bay Trading Post in the far north.

The picture showed two Eskimos purchasing supplies in the Trading Post and in the foreground could be seen 5's and 1's of our Shamrock Lard.

Leon is well known to our Winnipeg Office Staff as he is an ex St. Boniface boy and worked here previous to being located in the East.

It bears out our Company's Slogan of Pioneer Packers of Canada, including the north country.



RUBILETS

Published in the interests of the
Employees of Burns & Co.
Limited at Winnipeg, Manitoba.

Vol. 14 November, 1950 No. 10

They tell us that some bosses are being bombarded with time off requests for deer hunting trips.

We, too, would like to put in our bid for such a hunting expedition but what we are trying to get at is, knowing packinghouse people like we do, we would probably be faced with two "Tales" for each deer shot.

How about letting us know of your trip for our readers' enjoyment. Just advise your Foreman or Department Head on your trip and he will do the rest.

Office Social Club Open Season

What are the essentials for a successful party? Good food, good music and a good crowd. That's just what the Office Social Club has at their opening dance of the season, held at Vasalund Park on October 27th.

Once again the Smorgasborg was so extensive that even the heartiest trencherman had to call it quits.

Guess the proprietor must be getting accustomed to Burcana appetites. No wonder! This was the fourth time the Social Club has had a "Do" in the form of a Smorgasborg in the past year and a half.

Members of the Committee are: Ed. Cooper, Harry Harrison, George Limerick, Vern Huntington, Art Piggot, Anne Chuback, Iona McCauley, Dorothy Dowbiggan, Doris Brusegard, who did a swell job of opening the season with a successful party.

The next event on the Social Calendar is a dance to be held at the Highwayman on November the 24th.

We certainly are looking forward to this event at the Highwayman as in the past, we've always more than enjoyed ourselves.

This Is Success

To be able to carry money without spending it; to be able to bear an injustice without retaliating; to do one's duty even when one is not watched; to keep on the job until it is finished; to accept criticism without letting it whip you.

—Alexander Co-operator.

Curlers Plan For Banner Season

Four additional rinks have been added to the Burns' Curling League this year, according to announcement by Frank Traeger, League Secretary-Treasurer. The league now will contain 63 players, including spares.

The increase from 10 to 14 Rinks was made possible by securing two sheets of additional ice at the up-to-date Heather Curling Club in Norwood.

The ten Skips of last year, Carl Thompson, Art Johnston, Norm Norrie, Oscar Shook, Kal Parkhurst, Larry Phillips, Percy Mills, Art Meech, Irwin Downie, Pete Irvin are joined this year by four new ones, Stan Bater, Frank Traeger, John Ingram and Les Worsdale.

New members admitted to the league are Pete Balogh, Harry Neil, Art Pigott, Joe Wilford, Fred Souchuk, Roy Dumais, Ron Kimmel, Murry Wilson, Harry Harrison, Ernie Podjan, Joe O'Neill, Sam Worsdale, Johnny Drewe, Percy Tucker, Les Walters, Tommy Sheridan and Phil Woitas.

Two other curlers, Roy Duxbury and Kippy McFayden, are returning after a year's absence, and will add greatly to the high calibre of league play.

As we go to press, we understand that final plans for the season's play are still to be made, but it looks as if a round-robin between the 14 rinks will be played, with the top two playing off for the R. J. Dinning Curling Trophy.

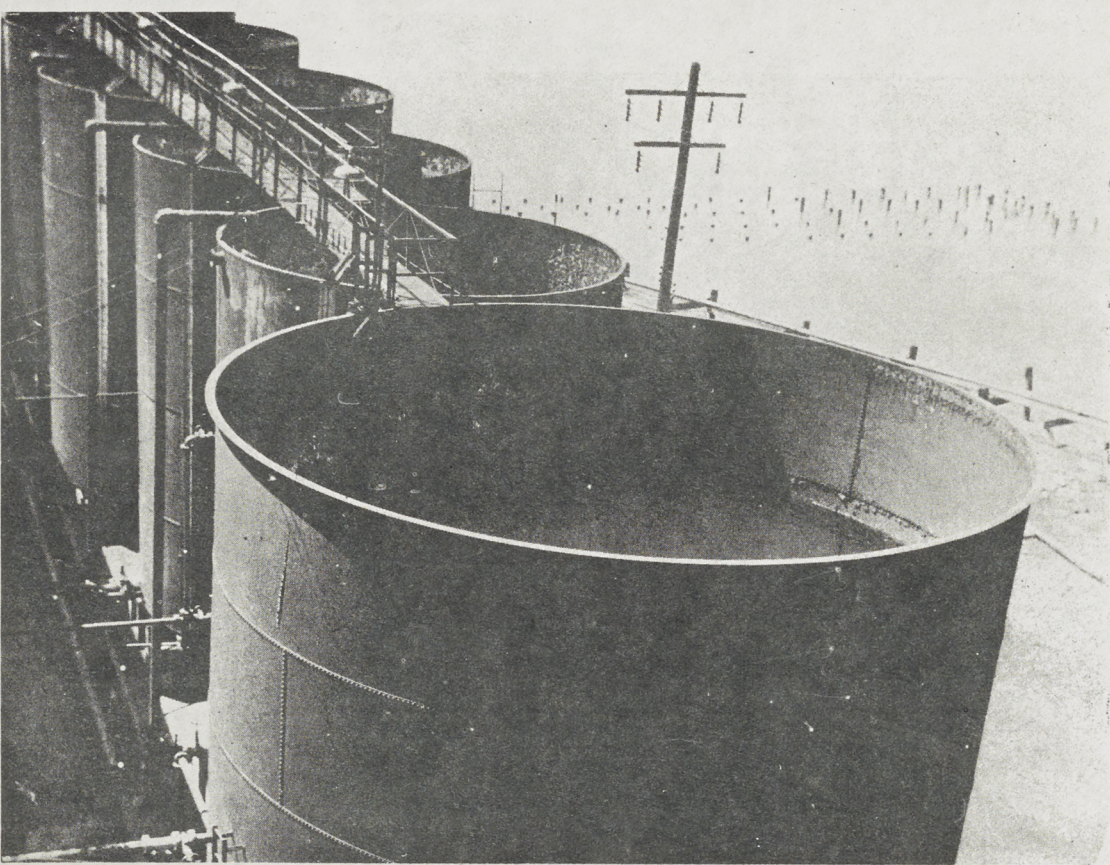
It is hoped that the league will get under way no later than December 2nd, so why not drop around some Saturday morning between 8.30 and 10.30 and see the boys in action.

Do You Know What We Would Like To See In November?

One suggestion put through by each member of the Plant, Office and Sales Staff to boost out Plant for 1950.

With such a staunch group of workers that our Plant boasts of, this should be easy. Get your ideas in first and sit back for the pay off.

Thanks . . . we know you will act on this one.



BRINE STORAGE TANK

On Salt - - -

Last month, Henry Baker, Bud Beck and your editor visited Neepawa on an industrial tour of the C.I.L. Salt Plant under the auspices of the Winnipeg Jaycees.

It was a revealing experience particularly to we packinghouse men, as tons of salt are used daily in our Winnipeg Plant for curing, pickling, preserving and seasoning.

After being warmly welcomed by civic and company officials, we were conducted on a tour of their plant.

We were favourably impressed at the start by the neat grounds and well kept building.

As we left the office for the plant, a large sign informed us that they had gone 1568 days without a loss time accident. We couldn't help comparing it to our Plant's record, which is still in two figures. Our guide informed us that everyone in the organization was very proud of this record and was extremely safety conscious. They have not had a loss time accident since 1946.

The next thing we noted was that salt was not being mined but is taken

from 1600 feet below the earth's surface, by means of a well. There was little to see here, as water, under considerable pressure, is forced down into the well and by use of powerful pumps, rock salt dissolves, becomes brine and is forced up to the plant where it is purified and then processed.

The processing part consists of a complicated and technical process of evaporation, drying and screening where the brine is boiled, water evaporates but the salt remains and crystallizes out.

Our impression of salt crystal had formerly been that they were round. We found out however, that this was not correct as salt crystallizes in the cubic system and when viewed under a powerful microscope, are more like cubes of sugar on a small scale. They advised us that there is a lot to evaporation and crystallization to get the right sort of crystal. After viewing the batteries of tanks, boilers and miscellaneous machinery, we could understand this.

Strong currents of hot air is then drawn through the salt and brine slurry as they call it and it is fed on to two huge cylinders, similar to our lard revolving roller, where automatic scrapers cut the salt from the cylinders.

When the salt emerges, it is quite hot, dry and ready for screening.

The screening process grades the salt according to size, then basic magnesium carbonate is added to make it free running. Tiny traces of iodine in powder form are also added to make up any iodine deficiency in our bodies.

Salt is then packaged, bagged or stored in bulk for shipping.

This is just a very brief description of the process and the processing of salt is certainly not as simple as it sounds. We could not help but be impressed by the friendliness of the people and their knowledge and efficiency. They showed us a very nice time and we were certainly taken with the town of Neepawa and their progressiveness.

EMPLOYEES COMMUNITY CHEST FUND EXECUTIVE



Left to Right—Joe Wilford, Ed. Crowston, Art Johnson, Len Harris, Howard Dodds

Burns Winnipeg Community Chest Fund

With the Nation's Annual Red Feather Drive to obtain Community Chest Funds, we thought it would be appropriate to make a little write-up on the work of our own Community Chest Organization.

The Committee is composed of Art Johnston, Chairman; Ed. Crowston, Secretary-Treasurer; Joe Wilford, Len Harris and Howard Dodds.

Funds are designed to aid a wide variety of worthy causes, particularly the Community Chest, who supply the funds to civic groups throughout the country, without regard to racial or religious consideration. As we all know, the money which comes from voluntary contributions, is used in the locality from where it is collected.

Our fund aids such organizations as Red Cross, I.O.D.E., Girl Scouts, Mount Carmel Clinic, Boy Scouts Association, Community Chest, Easter Seals (Kinsmen), Lakeside Air Camp, General Hospital Maternity Wing, Canadian Paraplegic Assoc., Lion's Club (Blind) and Canadian Hospital Visiting.

In addition, the fund provides for employees' assistance in cases of extreme misfortune and also a small portion of the fund is used for the presentation of wedding presents from all employees to an employee who gets married.

From the above list of organizations, there is no doubt in our minds that this is one of the most worthy community endeavours and deserves our utmost support. We were very pleased to see the splendid response on behalf of all employees to the drive put on by the Committee, to have 100% employees' contributions on our Pay Roll plan.

Secretary-Treasurer Ed. Crowston, has advised us that pledge cards are being reprinted and if desired, these can be issued to all employees.

In addition, a new system has been set up whereby those to which the fund contributes, supply us with tags previous to tag days. It is now planned to change our procedure and distribute these tags through the foremen with the pay cheques, to all members of the fund.

NO WONDER I'M THRILLED

(By Dolores Atkinson)

I have just completed two weeks of demonstrating Burns' products in the largest department store in Western Canada and received many wonderful comments on them, from the many people I met and talked with. They thought our products were swell.

During this demonstration, the featured product was the new Burns' Chuckwagon Dinner and I had quite a strenuous time answering the hundreds of questions thrown at me daily. Later I decided that if anyone ever asked again "What is in it?" or "Is it another Stew?" I would go quietly out of my mind.

Actually it is not like Stew at all, but tastes far better and is like a home cooked meal.

A visitor from across the border after eating a generous sample said he had never had such a tasty dinner out of a tin and right then and there purchased a good supply for the balance of his trip. He also said, "Every year I come to Canada and I have taken back with me a supply of Burns' canned Steak as they are much superior to similar canned goods in the States."

Another man told me that it was just like a meal and with the home cooked flavor, he didn't need a wife any more as it was a far better dinner than he could get at home and certainly less expensive than maintaining a wife.

Since he was for our product, I had to be pleasant, but I think he was letting his enthusiasm for an easily prepared dinner, run away slightly.

For the housewife, an ideal and delicious way to serve Chuckwagon Dinner is by the following:

- 1-24 oz. tin Chuckwagon Dinner.
- 1 tin Beef Broth or Consomme.

Method:

Using a tea biscuit mixture, make a crust and place over top of Dinner. Place in oven 375 degrees for 20-25 mins. Serve hot with garden fresh vegetables.

This will be a complete main dish for five.

Another way is to get medium sized tea biscuits, heat the Chuckwagon Dinner and serve over the split open biscuits.

Chuckwagon Dinner has a very generous portion of fine quality Beef and deep rich brown gravy and by using a minimum portion of beef sauce or vegetable sauce, will make an ideal dinner with dumplings added,

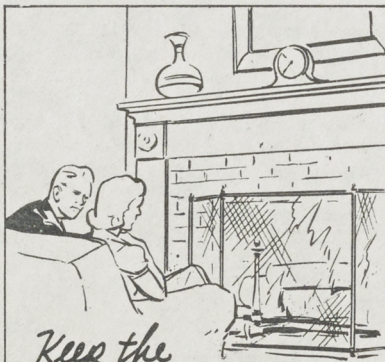
CHUCKWAGON DINNER is now sold in 3 sizes—8-oz., 15-oz. and 24-oz. It is not to be confused with DINNER or STEW packs already on the market. CHUCKWAGON DINNER is DIFFERENT. It is in a class by itself. A SOLID pack of delightful cubed tender beef and favorite garden-fresh vegetables. Our formula for CHUCKWAGON DINNER deliberately sets a generous quantity of cubed tender BEEF in each can.

You will enjoy CHUCKWAGON DINNER — order it today. — Your family and friends will like it too.



When you buy, buy Burns quality products. If your grocer or butcher does not stock the Burns product you desire, ask him to order some and you will make your purchases of that item from him in the future. Every Burns product you help to sell means a stronger Company providing better jobs for all its employees.

UNSAFE at HOME



*Keep the
home fires burning—
but behind a screen!*

NATIONAL SAFETY COUNCIL

GARDENERS WARNED TO USE LIME WITH SAFETY

Home gardeners are warned by the National Safety Council to be careful of the lime they use on their lawns. Spreading of the wrong kind of lime can cause serious burns if the feet are moist. Even perspiration can be dangerous.

Lime is a loosely used term, the Council says. The pure oxides of calcium or magnesium, known as burned lime, never should be used on lawns and are dangerous to have around the house.

Avoid Builder's Lime

Slacked lime or builder's lime is slightly caustic and is not recommended for lawns. Impurities usually remain in commercial hydrated lime which can cause painful burns when uniting with moisture on the skin.

Carbonated lime or ground raw limestone are recommended for lawns because they are not caustic, and they act more slowly in neutralizing the acid soil condition, which brings about the change at a rate more beneficial to grasses.

A young father, finding his son with nothing to do, tore a map of the world out of a magazine, cut it up, and gave it to the boy to piece together again. A few minutes later the job was finished, and he asked his son how in the world he ever did it so quickly. "Well, daddy," said the lad, "on the back of the map was a picture of a boy. I knew that if I could build the boy right, the world would come out all right too."

140 - HOUR WEEK

Oh, holidays are jolly days
The doctors take off Wednesdays,
And every Thurs the maid takes
hers,
And Sats. are banking men's
days.

Who toils for pelf can take himself
A well-earned weekly layoff.
But housewives, they don't get no
pay,
So naturally, no day off-

—Georgie Starbuck Galbraith

WEEKLY INDEMNITY BENEFITS REVISED

A revision to the Weekly Indemnity benefit in the Welfare Plan was made in October. The following changes are now effective:

- (a) The payment covering sick benefit has been increased to—
Men \$24.00 weekly
Women \$18.00 weekly
- (b) The waiting period has been reduced from seven days to five days which means that benefits payable will now commence on the sixth day of sickness, and from the first day in case of non-occupational accidents .

This, of course, means a considerable increase in cost, and weekly contributions for employees covered by the Weekly Indemnity benefit will now be fixed at:

Men 50c per week
Women 45c per week

The Company is still paying the greater portion of the cost.

Other valuable benefits are still being paid on the same basis as heretofore. These benefits provide:

- Medical benefits for employees,
- Hospital benefits for employees,
- Hospital benefits for dependents of employees,
- Surgical operation benefits for employees.

According to reports, claims and other matters have been handled very promptly and satisfactorily. This protection has proven to be really worthwhile.

JOKE POT

The old chiseler limped painfully up to the bar and leaned against it in an attitude of dejection. "What's the matter" asked a sympathetic friend, "have an accident?" "Naw," replied the chiseler, "I've just had an attack of the yours." The sympathetic guy scratched his head, "What's yours?" he asked, "I'll have a straight whiskey, thanks."

* * * * *

Mrs Newrich was fond of flowers and especially liked the salvia, but was not very reliable in getting the names right. She was giving directions to her gardener "On this side of the walk," she said, "I want you to put out some salivas. Now what would you suggest for the other side?"

"Well, madam, "Answered the gardener solemnly, "maybe it would be a good idea to put some spittoonias there."



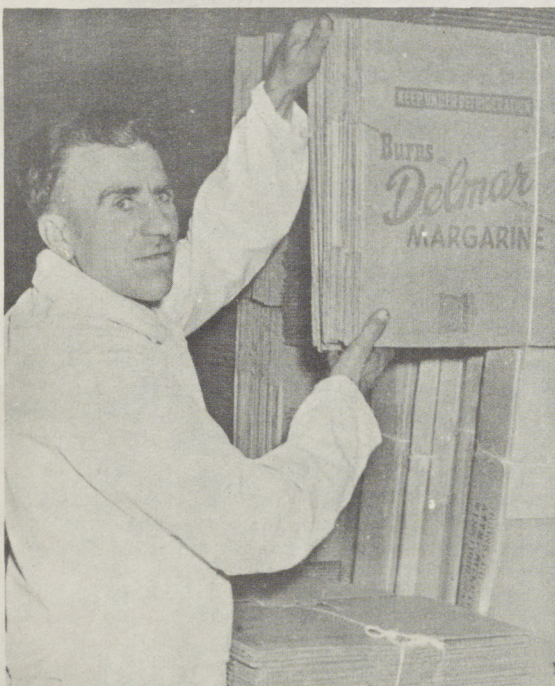
Tommy Sheridan arranging for delivery for a drum of oil that is required immediately

STORES—BEEHIVE OF ACTIVITY

Our Stores, like almost every other department at Burns has passed through an amazing "Topsy" stage.

Growth has been unbelievable to those within the departments and still room is needed to handle the tremendous amount of supplies consumed by the plant in a year.

Describing how the department works, Alex Green said, "Our job consists of warehousing, storing up supplies, receiving all deliveries to the plant and keeping the departments supplied with materials as quickly, easily and cheaply as possible."



Ed. Block is piling Delmar Cartons

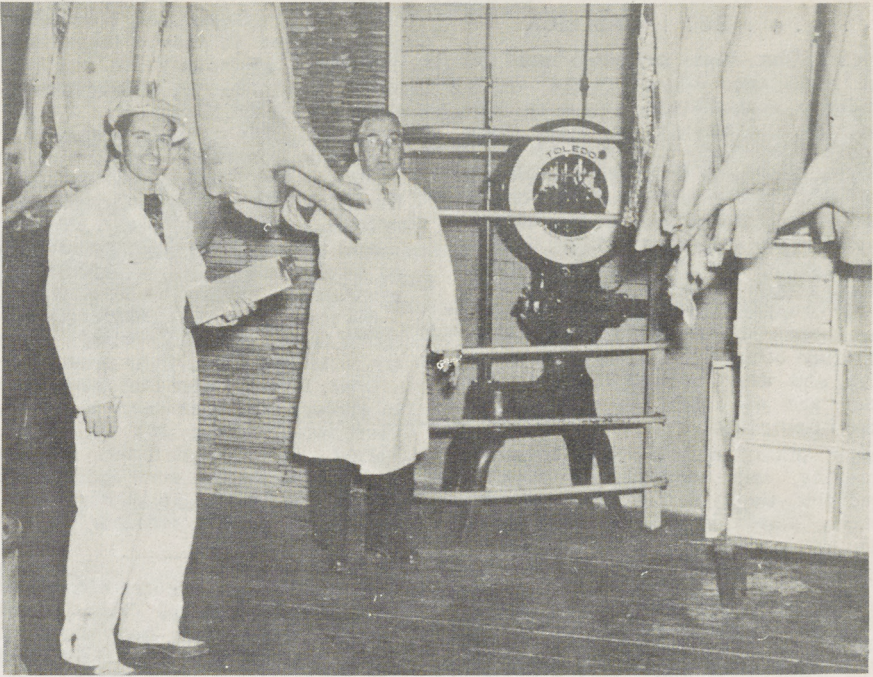
A tour of the department is a revealing experience. Here is a department that has developed into "Big Business" and one that nearly every operating department depends upon for supplies.

In our tour, the first one we met was Tommy Sheridan who looks after the stores, office, employees' clothing and safety equipment. Tommy was busy on the 'phone ironing out an immediate demand that just had to be had right away.

As we moved out into the warehouse proper, the next man we ran into was Eddie Block who was storing Delmar Cartons. Ed. was stacking them up and was making sure that the bundles were piled neatly and correctly to avoid damage or a hazard to those working in the department.

After leaving the orderly warehouse, we found Relton Thomson, Fred Rossnagel and Stanley Bartecki unloading a shipment of Dressed Hogs, which were being checked and weighed by Alex Green and Joe Wilford.

All in all, the Stores handle a wide variety of materials and supplies, which keep them in the centre of constant activity and impressed us greatly.



Joe Wilford and Alex Green checking and weighing shipment of hogs



Relton Thomson, Fred Rosnagel and Stanley Bartecki as they unload a car of Hogs.

. BUT I WAS SICK

Plenty has been written about the vital importance of answering correspondence immediately. No one will argue this fundamental truth, for there is only one thing that can be more annoying and time wasting than having to write a half dozen follow-ups to get a flicker of response to a simple inquiry. That one more annoying thing is the asinine, hackneyed and insincere excuses thrown at you when you finally get an answer from one of these letter-putter-offers. Most of these excuses (and they invariably occupy a lengthy first paragraph and are rehashed again in the close) are an insult to the average man's intelligence.

After taking a brief, but oh-so-enlightening, trip through our files, I found that the typical excuse letter invariably starts in one of four ways. Thus:

"Sorry to be so late in answering your 13 letters, but I've been away from the office for a couple of days and work has piled up on my desk." (This fellow, obviously, has a mail delivery every five minutes.) Or,

"Am sorry to say that the four letters mentioned in your letter of two weeks ago must have been lost in the mail." (Why sure, that's just what must have happened . . . the Post Office is run by a bunch of illiterates who can't read!) Or:

"I have been sick for the past year, and when I arrived back to the office I found your various letters." (You, see, this character had the flu for a few days three years ago and it has been his stand-by ever since. Besides, he is the only guy in the office who can write, so it's silly to turn his correspondence over to anyone else when he is absent.) Or:

"I'd have answered your letter sooner, only I accidentally touched it with a match as I was lighting my pipe and it has taken this long to read the ashes." (Actually I didn't find this one, but it's no more unbelievable than a lot of those I did come across.)

The above samples are perhaps a wee bit stretched, but the following true incident is decidedly one for the book.

I wrote a long, detailed letter to a sales executive of an important company. I was interested in buying his product for a little stunt I had in mind and I wanted price information, etc. I also added that I needed the info in a helluva hurry.

No answer.

I wrote two weeks later, again outlining my problem.

No answer.

Finally in exasperation, I wrote a terse note: 'I need an answer immediately to my letters of January 3rd and January 17th. Reply by air mail, special delivery.'

A week later, regular first-class mail, I got this remarkable reply: "We are in receipt of your communication and wish to advise that your previous correspondence must have been lost in the mail."

And then this big sales executive went on to give me all the information I had requested in my first and second letters.

Needless to add, I suddenly lost interest in the company. They'd probably try to kid me about their product, too.

Once, I got a letter that went: "I wish to apologize for this delay in answering your recent letter. It's all my fault." Period. I liked that letter. The fellow had loused me up, sure—but he wasn't stupid enough to jump from the dog house into the gas chamber.

The editor of a country newspaper retired with a fortune. When asked the secret of his success, he replied: "I attribute my ability to retire with a \$100,000 bank balance, after 30 years in the country newspaper field, to close application to duty, pursuing a policy of strict honesty, always practising rigorous rules of economy, and to the recent death of my uncle, who left me \$98,500."

Overseas Parcels

A CHRISTMAS GIFT

for

Relations and Friends Overseas

That will prove—**APPROPRIATE—**

ACCEPTABLE — APPRECIATED

There is not a more acceptable and suitable gift for the Christmas and New Year's festive season for overseas relations and friends than a **BURNS OVERSEAS FOOD PACKAGE**—containing an assortment of canned foods most desired and appreciated by those living in the United Kingdom and Continental countries.

All ready for mailing, customs declaration, sealing tape, address label are enclosed in the package, merely requiring postage to be affixed.

TELL YOUR FRIENDS ABOUT THIS
SPECIAL SERVICE

PLACE ORDERS WITH YOUR LOCAL
MERCHANTS

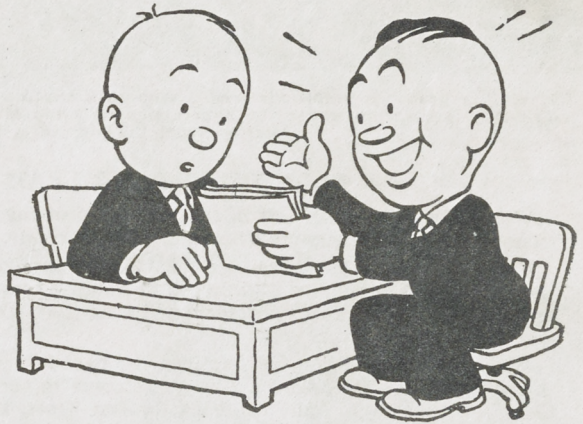


HIGH SPEEDS

Many drivers have driven at high speed for years without accident. Unfortunately there are many others who are not alive to tell the other side of the story. Some people become so accustomed to high-speed driving that such speeds seem safe to them. A car traveling 60 miles an hour covers 88 ft. in one second. If it strikes anything, it hits with the same force as it would in falling from the top of a 10-story building. Deaths have increased three times as fast as automobile registrations, since high speed cars have become so widely sold.

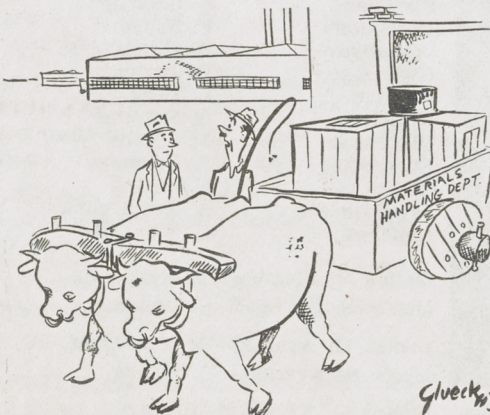
Ideas!!!

A suggestion doesn't have to be a brilliant, awe-inspiring orgy of words describing a new-fangled way of doing a certain operation . . . on the contrary, a very few words bringing to light a slight improvement in the method of doing some particular work, an idea to help make a job safer and easier, etc., etc., are the best type of ideas to present through your Company's Suggestion Plan.



Yes sir, just plain, down-to-earth useful ways of bringing about some improvement in the way things are being done which will in the long run

benefit both the employees and the Company . . . those are the kind of suggestions needed. If you have an idea flitting around "up top", pick up a suggestion form and get it down on paper without delay. Your reward may range anywhere from the basic award of \$5.00 to the top of \$100.00 for an additional award for an idea which really pays off in savings to the Company.



"You mean there's another way to do it?"



Here is a group of ambitious people who took the St. John's Ambulance Course in First Aid Training last spring under the supervision of Andy MacIntosh of the Department of Labour. Missing from the picture is Ed. Maytum.

ECONOMIES TAKE LEAD IN BOWLING

With only four weeks left in the first third of the bowling season, Economies managed to nose ahead by one game over their closest rivals, the Jellies, Speefs and Shamrocks.

Caption Norm Apskrum and his team mates, Josie Baker, Harold Smith, Doreen Neil and Bob Lister have high hopes of holding this lead to play-off time, however, there are 15 other teams just as determined that they will wind up on top. This looks like a wide open race all the way.

Many new faces have been noticed the past few weeks at the alleys and Riblets takes this opportunity to extend a hearty welcome to the following—Ted Sitar, Edward Daddick, Jean Kumhyr, Anne Chuback, Muriel Klatt, Howard Spraggs, Dorothy Smith, Bill Hicks, Harold Smith, Stan Palmer, Arnold Wolfe, Gay Szirak, Bud Rogers and Norm Apskrum.

League Standings, as we go to press, are:

Economies	N. Apskrum	12
Jellies	B. Pallin	11
Speefs	J. Neil	11
Shamrocks	H. Spraggs	11
Delmars	N. Norrie	10
Sporkies	S. Goodman	10
Dominions	F. Frego	10
Campfires	B. Ulylot	9
Glendales	H. Dodds	9
Acadias	B. Beck	9
Riblets	G. Preston	8
Vigorettes	T. Stubbs	8
Burnsettes	S. Goyman	8
Steaks	H. Neil	7
Frankfurters	S. Kedlarchuk	6
Lunches	L. Worsdale	5

Ladies Hi Single—J. Baker	306
Men's Hi Single—R. Cumming	330

Ladies Hi Average—M. Cumming	189
Men's Hi Average—T. Stubbs	215

Ladies Hi Three—J. Baker	761
Men's Hi Three—M. Noga	859



Here are the Night Shift people who also took the First Aid Training Course and were successful in obtaining their First Aid Certificate. Congratulations.



TERESA and SHEFFIELD HANNA at home
Teresa nee Ursel (Produce Dept.) said, "I do,"
October 6th



Teresa Doern (Lard Room) was married to
Fred Knutt at Dominion City on November 4th.
They will reside near Morris, Manitoba. Ann
Dushnicky, also of Lard Room, was bridesmaid.

LET'S MAKE SURE WE STOP ALL ACCIDENTS

No sooner had our Safety Board climbed to over the half hundred mark — 53 to be exact—than an employee slipped and banged up a couple of ribs. Let's make sure this is the last one for a long time.

We have been checking each department regularly and are making sure all hazards are removed or fixed. However, these inspections are of no use whatsoever, unless care is taken in our everyday work, as accidents are avoidable.

Our accidents have not been due to any particular neglect on anyone's part, but they're just not being quite careful and cautious enough. Such accidents happen very quickly and from very little things and it is simply a case of being careful and on your toes at all times. It's up to you!

Let's try and get our Safety Board Record into three figures and let's all become safety conscience.

* * * * *

Perhaps one reason that the dollar will not do as much for anyone as it used to do, is the fact, that no one will do as much for the dollar as he used to do.



For Pete's Sake!



Well, the writing of "For Pete's Sake" is a vast improvement over previous months—thanks to quite a few of the Foremen, who have come forward this month with a flock of news items.

* * * *

At the top of the heap is a script from the Produce Department, advising that Steve Souchuk has moved into his lovely new home and is busy planning a housewarming. According to our information, many of the boys and girls of the department will be there and we hope we will have a picture of the gathering for our January issue.

* * * *

From the Pork Cutting Department comes news that Leo Jasiewicz, who has been confined to Deer Lodge Hospital since February 11th, 1950, was allowed to go home recently for three weeks in the form of a vacation. During that time Leo paid a visit to the Plant and advised that they are taking very good care of him at the hospital. We sincerely hope for a speedy recovery and again Leo, it was swell seeing you.

Another item from the Pork Cutting Department, advises us that Mr. and Mrs. John Myrowich are very proud of a baby girl which was born on September the 14th at the St. Boniface Hospital. From the footnote the boys advise us that not only is the baby and Mrs. Myrowich doing well, but John also.

* * * *

In the Central Shipping Department word comes that Eric Meech who has been in the St. Boniface Hospital since October 2nd, with a game leg, is doing very nicely. The Plant and nurses are helping a lot.

Taking his place in the Central Shipping Office, is Mike Irwin, who has changed his name to "Andy" meanwhile, so that everything will go along smoothly and no one will get mixed up.

* * * *

Moving around to the Car Dock, we are advised that Ed Norman was in the other day, after being off work for some weeks with a damaged thumb. Evidently Ed damaged his thumb badly, while working around the car at home. We must say that he was missed by the boys and by the Tuesday night Bowling League, of which he is an ardent member.

In the Canning Department, we find that Nick Boitman was married to Julia Rogoski at St. Michaels Church on September 9th.

We find too, that Francis Zemlock has undergone a major operation on October the 3rd, but is coming along nicely and expected to be back some time in December.

* * * *

The Casings Department reports that Mike Dziadkewich has now recovered from the chest injuries received in a car accident at Riverton, Manitoba, on October the 7th. Mike was parked on the side of a road when an on-coming car ran into him head on. According to Mike, this could have been a great deal worse.

* * * *

As we go into the Stockyards, we find Dick Sobey, with a bigger than usual smile on his face, as he has moved to his new home on 311 Prairie Road, St. James. This will be quite a change for Dick, as he lived in apartments for these past few years.

* * * *

George Bird of the Beef Cuts, is busy thumbing through booklets on how to fix up and decorate a house, as he has bought himself a home at 456 Tweed Avenue, Elmwood.

* * * *

Down in the Beef Killing Department, Jacob Brownstein tells us his daughter Isobelle is being married to Mr. Arthur Book on November the 21st, 1950.

* * * *

As a result of a car accident, Eleanor Sypoz in our Sausage Kitchen and Terry Lelonde of the Bacon Slicing were very seriously shaken up and suffered some injuries. Both are reported, however, to be coming along fine and should be back on the job some time this month.

* * * *

That about winds up our tour around the Plant for this month, so if your department is not represented, how about getting those news items in to your Foreman, at the earliest opportunity.

We would like to thank all those who contributed this month and would like to see you continue handing such news items in, as it adds greatly to the readers' enjoyment.

Meanwhile, don't forget your usual subscription to the new issue of Canada Savings Bonds. It's not what you earn—it's what you save.

MAN'S MEASUREMENTS

A man's no bigger than the way
He treats his fellow man!
This standard has his measure been
Since time itself began!

He's measured not by tithes or creed,
High-sounding though they be;
Nor by the gold that's put aside;
Nor by his sanctity!

He's measured not by social rank,
When character's the test;
Nor by his earthly pomp or show,
Displaying wealth possessed!

He's measured by his justice right,
His fairness at his play.
His squareness in all dealings made,
His honest, upright way.

These are his measures, ever near
To serve him when they can;
For fan's no bigger than the way
He treats his fellow man!

DEFINITION OF INFLATION AND INCREASED PRODUCTIVITY

Somehow or other, many people have the idea that, when someone suggests that increased productivity is the best answer to inflation, he means that a company should get more work out of its employees without paying more money in wages.

That's not it at all.

Increasing productivity means turning out a product at a lower cost. It means finding new and better methods of doing a job . . . It means using new and more efficient machinery. It means finding and eliminating waste.

It doesn't mean "slave driving."

Increasing productivity isn't easy. It takes co-operation, effort and thought . . . a good deal of thought. But it has been said before and it can be said again and again, that there's only one sure way of licking inflation . . . and that's through increased productivity.

A woman driver ran into the embankment and bent a fender. It worried her. She went to a garage and asked the mechanic: "Can you fix this fender so my husband won't know how it was bent?"

The mechanic looked at the bent fender and then at her, and said: "No, Lady, I can't. But I'll tell you what I can do. I can fix it up so that in few days you can ask your husband how he bent it."

Speaking of Meats



How did you Packinghouse home-cooks get along with the MEAT LOAF we told you how to cook last month?

There are lots of hogs around these days so let's talk about PORK this month.

Recipes for Cooking Pork —

All pork must be thoroughly cooked. For that reason, thick chops should be braised (browned, then steamed).

Fresh pork is seldom just water cooked because the flavor of the fat is improved by browning.

Cured and smoked pork adds a new flavor. Better grades of ham and cured smoked shoulder need not be parboiled before baking or water cooking.

SPARERIBS

Spareribs may be braised over low heat or in a moderate oven (350°F). Wipe the meat with a damp cloth and season. Place in a baking dish or heavy frying pan. Brown. Add a small quantity of water. Cover. Cook slowly until thoroughly cooked. Remove cover to crisp the brown surface.

Variations:

1. Lay spareribs over bread or rice dressing and bake.
2. After browning ribs, cover with a tomato sauce and bake slowly.
3. Bake spareribs with sauerkraut.
4. Cover spareribs with barbecue sauce. Bake slowly until meat is tender and sauce is almost absorbed by the meat. NOTE: Cured spareribs should be soaked in cold water for 6 hours, then parboiled in clear water before cooking.

Sure lots of room for imagination in dreaming up delicious PORK dishes. Try out the SPARERIBS by cooking in a different way each week. If you want to get the low-down on how to cook PORK CHOPS, BUTTS and other fresh cuts send in your inquiries to the Editor.



ONCE in a while something extra special — something extra good — comes along, and the new exciting news is our latest —

CHUCKWAGON DINNER

You can be really proud of this typically fine new Burns product — there's Burns quality and goodness in every delicious mouthful.

Taste it and tell your friends about it because it's a winner all the way.

**Be Proud of Burns Leadership and Help to Keep That
Leadership Unchallenged**

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and 9:30 P.M. Central Time